

DEC 24 1920 ✓

MAIN TITLE

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✓SUBJECT.

OLIVE GROWING IN THE UNITED STATES ✓

SUB TITLES

1. For centuries the olive has been highly prized about the Mediterranean and in the Holy Land. The olive is the most frequently mentioned fruit in the Bible. This fruit is successfully cultivated in the United States. California has the largest olive growing area in the world.
2. The olive is propagated in the United States by means of grafting.
3. The Sylmar Grove in southern California is the largest olive orchard in the world.
4. Mexican olive pickers camp in the orchards during the harvesting season.
5. The entire family is employed.
6. The olives are beaten off the trees and gathered by the children.
7. Ripe olives are very bitter and are never eaten as they come from the trees.
8. As fast as the olives are gathered they are taken to the cannery.
9. This machine assorts the fruit according to size.
10. Olives are soaked for three or four days in a lye solution to remove the bitter taste, and in salt brine eight or ten days to remove the lye.
11. The finished olives are carefully sorted and packed in salt brine in cans, kegs and barrels.
12. The ripe olives in the cans are sterilized by steam.
13. Only a part of the olive crop is canned. Improved machinery crushes the outer pulp of the olives from which the oil is to be extracted.
14. The crushed pulp is placed in filter bags in the press. Fifty gallons of oil is obtained from a ton of olives.
15. Olive oil supplies a necessary food to people living in hot and arid climates.
16. ORANGE CULTIVATION IN CALIFORNIA.
17. Orange trees are first started as "seedlings" in which the desired buddings or "graftings" may be made later. The largest groves are in California.

18. Water from the snow capped Sierra Nevada is carefully measured before it is used to irrigate the orange groves.
19. The balmy climate of the orange land attracts many tourists in winter.
20. Blossoms, green fruit and ripe oranges are found on the tree at the same time.
21. The orange tree is small and pickers never climb into the tree to harvest the fruit.
22. Nippers are used to cut the orange stems. A tree produces 500 to 3000 oranges.
23. Oranges are picked by hand and put gently into a bag to prevent bruising. These bags hold about 100 of the fruit.
24. Mexican and Japanese pickers harvest the California orange crop.
25. At the packing house the oranges are cleaned and sorted. A machine washes and scrubs the golden fruit.
26. Oranges are sorted by machinery. The best grade is the heaviest fruit.
27. Fruit imperfect in color or form is hand sorted.
28. Each orange is wrapped in tissue paper - fifty per minute.
29. Wrapped and packed in boxes containing two cubic feet, oranges are shipped in special fruit trains across the continent.
30. The golden fruit may be sold on the street, from the fruit stand or the store.
31. A sweet juicy orange has a delicious taste.

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